

# Montana Chef Competition

## Culinary Excellence Award

### Gold Class: Dessert

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**Recipe Name:** Poached D'Anjou Pear with Wilcoxson's Mountain Berry Ice cream, Shortbread Cookie and a Duo of Huckleberry and Chocolate Coulis

**Chef:** Rick Hilles

**Restaurant:** [Triple Creek Ranch](#)



**Montana Ingredients:** Wilcoxson's ice cream.

**Yield:** 4 servings

#### **Chef Profile:**

Rick Hilles of Triple Creek Ranch, 5551 W. Fork Stage Route, Darby, received two Gold Class awards and a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Hilles's Gold Class award was in the appetizer category for a creation titled: Amaltheia Goat Cheese and Roasted Heirloom Beet Terrine with Pink Lady Apples and Apple-Pepper Gastrique. His additional Gold Class award was in the dessert category for a creation titled: Poached D'Anjou Pear with Wilcoxson's Mountain Berry Ice Cream, Shortbread Cookie and a Duo of Huckleberry and Chocolate Coulis. His Silver Class award was in the main course category for a creation titled: Slow Braised Montana Legend Beef Short Ribs and Cheddar Polenta with Ancho Chile Broth and Parmesan Tuile. (See recipes.)

#### **Amount      Ingredients**

##### **Pears**

4 each	D'Anjou pear
2 quarts	Simple syrup
2 Tbsp	Orange zest julienne
1 each	Vanilla bean
8 oz.	Wilcoxson's Ice Cream

##### **Shortbread**

½ lb	Unsalted butter
6 oz.	Bread flour
3 oz.	Cake flour
3 oz.	Powdered sugar
½ Tbsp	Vanilla extract
¼ tsp	Salt

**Coulis –  
Huckleberry**

½ lb	Huckleberries
4 oz.	Honey
½ cup	Water

**Chocolate**

8 oz.	Milk Chocolate
1 cup	Heavy cream
1 Tbsp	Honey

**Garnishes:** Orange Zest from poaching liquid; Vanilla bean from poaching liquid trimmed and julienned.

**Method: Pears**

Prepare the simple syrup and add orange zest and scraped vanilla bean and simmer 5 minutes. Peel the pears and use a melon baller to remove the core; immediately add to the poaching liquid. Poach pears gently until tender but still slightly firm. Remove from heat and allow to cool completely in liquid.

**Shortbread**

Cream softened butter, vanilla and powdered sugar together. Incorporate cake flour, bread flour and salt. Wrap in plastic film and refrigerate until firm. Roll out dough to a thickness of ¼ inch. Transfer to a baking sheet lined with baking paper. Bake at 400° for 30 minutes or until golden brown. While still warm, cut into 2-inch disks. Allow the shortbread to cool completely before removing the disks from the sheet.

**Coulis –  
Huckleberry**

Bring water and honey to a boil. Pour over huckleberries. Let cool, puree and strain. Reduce to desired consistency.

**Chocolate**

Chop milk chocolate into small pieces. Bring cream and honey to a boil, pour over the chocolate. Stir until smooth and blended.

**Presentation / Plating Notes:** Mask half of the plate with huckleberry coulis and half with chocolate coulis. Place a shortbread disk in the center of the plate. Fill the cavity in the pear with the ice cream and place on the shortbread disk. Garnish the pear with the julienne of orange zest and vanilla bean.